**¼** cup extra virgin olive oil

**3** tablespoons orange juice

**2** tablespoons pure maple syrup

**2** tablespoons balsamic vinegar

**1** teaspoon [ground ginger](http://www.bhg.com/recipes/how-to/cooking-basics/ginger/)

**½** teaspoon salt

**¼** teaspoon ground cinnamon

**1/8** teaspoon ground nutmeg

**¼** cup extra virgin olive oil

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**Roasted Yam and Butternut Squash Salad**

**2** pounds [cubed](http://www.bhg.com/recipes/how-to/cook-with-fruits-and-vegetables/cook-sweet-potatoes/) yams

**2** pounds cubed [butternut squash](http://www.bhg.com/recipes/how-to/cook-with-fruits-and-vegetables/cook-squash/)

**2** tablespoons extra virgin olive oil

**2** bunches sliced [green onions](http://www.bhg.com/recipes/how-to/cooking-basics/how-to-chop-green-onions/)

**1** cup minced [fresh parsley](http://www.bhg.com/recipes/how-to/cooking-basics/cooking-fresh-herbs/)

**1** cup pecan halves, toasted

**¼** cup golden raisins

**¼** cup dried cranberries

DIRECTIONS

1. Preheat oven to 400 degrees F. Spread sweet potatoes and butternut squash in a single layer in two 15x10x1-inch baking pans. Drizzle with the 2 tablespoons olive oil; toss to coat. Roast, uncovered, about 30 minutes or just until vegetables are tender. Let cool.
2. In a large serving bowl combine sweet potatoes, butternut squash, green onions, parsley, pecans, golden raisins, and dried cranberries. Cover and chill for at least 4 hours or up to 24 hours.
3. For dressing, in a screw-top jar combine the 1/4 cup olive oil, orange juice, maple syrup, balsamic vinegar, ginger, salt, cinnamon, and nutmeg. Cover and shake well to combine. Pour dressing over salad and toss to coat. Cover and chill for at least 2 hours before serving. Let stand at room temperature for 30 minutes before serving.